LISTING OF CLAIMS:

This listing of claims provided below will replace all prior versions and listings of claims in the application.

Please amend the claims as follows:

- 1. (Currently Amended) A blending and fractionation process for obtaining an oil composition, the process including the steps of:
 - (a) blending a palm-oil and/or palm stearin with an unsaturated oil having an olcic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;
 - (b) heating the mixture at a temperature of between 50 °C to about 65 °C until all crystals are melted;
 - (c) eooling the liquid obtained from step (b) fractionating the mixture obtained from step (b) at temperatures of 20 °C, 10 °C, and 8 °C successively to provide fractions in order to produce nucleation and obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permit efficient separation of the oil and crystals; and
 - (d) separating the mixture of oil and crystals <u>from the fractions</u> to obtain the oil composition,

wherein said oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of about 1:1:1 0.5 to 1.0:1.0:0.3 to 1.2.

- 2. (Previously Presented) The process as claimed in claim 1, wherein step (d) the mixture of oil and crystals is separated using a low or high pressure filter press.
- 3. (Currently Amended) The process as claimed in claim 1, wherein the ratio of the palm oil and/or palm stearin and the unsaturated oil is from 9:1 to 1:9 of palm oil and/or palm stearin:unsaturated oil, preferably from 9:1 to 5:5.
 - 4. (Canceled).

- 5. (Canceled).
- 6. (Original) The process as claimed in claim 1, wherein the crystallization is conducted between 4 to 24 hours.
 - 7. (Canceled).
- 8. (Original) The process as claimed in claim 1, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.
- 9. (Original) The process as claimed in claim 1, wherein the oil composition is utilized as salad oils or cooking oils.
- 10. (Original) The process as claimed in claim 1, wherein the oil composition obtained is utilized in milk fat formula.
- 11. (Original) The process as claimed in claim 1, wherein the stearins obtained are utilized in margarine and shortenings.
- 12. (Currently Amended) An oil composition, which remains clear and liquid at 15 °C obtained from a process for obtaining oil composition, which includes the steps of:
 - (a) blending a palm oil and/or palm stearin with an unsaturated oil having an oleic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;
 - (b) heating the mixture at a temperature of between 50 °C to about 65 °C until all crystals are melted;
 - (c) cooling the liquid obtained from step (b) to produce nucleation and obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permit efficient separation of the oil and crystals; and
- (d) separating the mixture of oil and crystals to obtain the oil composition, wherein said oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of about 1:1:1 0.5 to 1.0:1.0:0.3 to 1.2.

- 13. (Original) The oil composition as claimed in claim 12, wherein the mixture of oil and crystals is separated using a low or high pressure filter press.
- 14. (Currently Amended) The oil composition as claimed in claim 12, wherein the ratio of the palm oil and/or palm stearin and the unsaturated oil is from 9:1 to 1:9 of palm oil and/or palm stearin:unsaturated oil, preferably from 9:1 to 5:5.
 - 15. (Canceled).
 - 16. (Canceled).
- 17. (Original) The oil composition as claimed in claim 12, wherein the crystallization is conducted between 4 to 24 hours.
 - 18. (Canceled).
- 19. (Original) The oil composition as claimed in claim 12, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.
- 20. (Original) The oil composition as claimed in claim 12, wherein the oil composition is utilized as salad oils or cooking oils.
- 21. (Original) The oil composition as claimed in claim 12, wherein the oil composition obtained is utilized in milk fat formula.
- 22. (Original) The oil composition as claimed in claim 12, wherein the stearins obtained are utilized in margarine and shortenings.
- 23. (Previously Presented) The process of claim 1, wherein crystallization of the oil blends is performed with a crystallizer with a high cooling surface to oil volume ratio and high heat exchange coefficient.

- 24. (Previously Presented) The process of claim 1, wherein cooling of the liquid obtained from step (b) is carried out from a temperature of above the melting point of the oils to that of temperatures from about 8 °C to about 20 °C.
- 25. (Previously Presented) The process of claim 1, wherein in step (c), crystal size is controlled to suitable polymorphs and of generally uniform size to allow ease of filtration.
- 26. (Previously Presented) The process of claim 1, wherein step (d) involves filtration carried out at a temperature of at least about 10 °C below ambient.
- 27. (Previously Presented) The oil of claims 12, wherein the oldic acid content is from 28% to 46% and palmitic acid content is from 18% to 28%.
- 28. (Previously Presented) The oil of claim 12, wherein palmitic acid, oleic acid and linoleic acid are within the range of infant fats and milk from lactating mothers.
- 29. (Previously Presented) An oil formulation for infant formulas, comprising about 5% to about 25% linoleic acid, about 28% to about 46% oleic acid and about 18% to about 28% palmitic acid.
- 30. (Previously Presented) The oil formulation of claim 29 comprising about 11% to about 14% linoleic acid,
- 31. (Previously Presented) The oil formulation of claim 29 comprising about oleic acid.
 - 32. (Canceled).
- 33. (Previously Presented) An oil formulation with saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of 0.4:1:0.3.